

ABSTRACT

A coating layer agent is provided which can substantially avoid water from transferring from a food substrate to a "coatings", such as a sheet and a coating, even when the food has been freeze-preserved, and which can prevent a decrease in crispness of the "coatings" after the food has been cooked by a microwave oven.

A coating layer agent composition for frozen foods to be microwave-heated, each of the foods comprising a food substrate and a "coatings", is featured in containing an emulsifier, preferably acetylated monoglycerides and/or protein, and/or oil and fat. The composition can be used in the form of powder mixed with and adhered to silicon dioxide. In this case, the composition can contain a coating layer agent preferably in the range of 100 - 250 weight % for silicon dioxide, and also can contain thermo-coagulating protein. A frozen food to be microwave-heated, which comprises a food substrate and a "coatings", is featured in that a layer composed of a coating layer agent, preferably a layer of the coating layer agent of the present invention, capable of maintaining a low vapor permeability after cooking by microwave heating and during freeze-preservation of the food, is interposed between the food substrate and the "coatings". The frozen food to be microwave-heated of the present invention may be deep-fried food with a coating or a sheet. In this case, the "coatings" is designed to be adapted for microwave heating. When the frozen food is provided in the packaged form, a moisture absorbent is preferably placed in a food package.